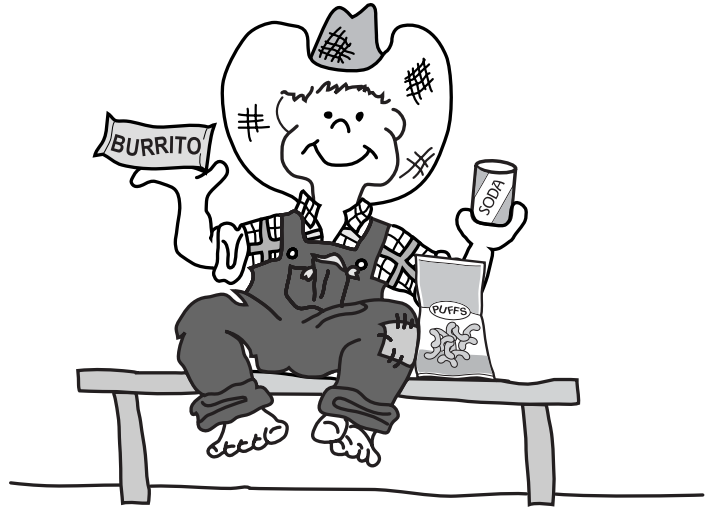


TEMPORARY FOOD FACILITY *Prepackaged Food*

Requirements for Prepackaged Food



*What do I need to know before
selling food at a community event?*



Prior to an event, ALL temporary food facilities must have a PERMIT to operate! In addition to a permit, food operators must meet the following requirements which are adapted from the San Bernardino County and State Health and Safety Codes. Thank you for your cooperation.

Vendors of prepackaged food have the option of selling from a stand-alone table, with or without a canopy, or a fully-enclosed booth. However, fully-enclosed booths are required for vendors involved with food preparation (cooking, chopping, mixing, scooping, slicing, etc.)

What is prepackaged food?

Prepackaged food is food in its original, unopened container from the manufacturer and properly labeled with company name, address, ingredients and net weight.

*How should food and equipment
be stored?*

All food and equipment shall be stored, displayed, and served so they are protected from contamination, and shall be stored off the floor on shelving, boxes, or pallets.



TEMPORARY FOOD FACILITY *Prepackaged Food* *continued*

Are there temperature requirements?



To prevent foodborne illness, food must be kept out of the “danger zone.” Food kept between 41°F and 135°F is in the “danger zone.” These temperatures allow bacteria to grow that cause food poisoning. Use a metal-probe thermometer to check temperatures periodically. Hot food must be kept hot and cold food cold.

1. Hot food - keep food temperature at 135°F or above.
2. Cold food - keep food temperature at 41°F or below.
3. Food that is transported must be protected from contamination and must meet the temperature requirements listed above.

All food that is sold, given away or dispensed from a temporary food facility shall be from an approved source. It is advisable to save sales receipts. The inspector may request verification of the source of the purchased products. No food prepared or stored in a private home may be used, stored, served, offered for sale, sold or given away in a temporary food facility.

How can I control insects?



Keep food covered to protect it from insects. Place garbage and paper waste in a refuse container with a tight-fitting lid and dispose of frequently. Collect all wastewater in a container and dispose of wastewater in a sewer-connected sink or public toilet.

For more information contact



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